



Afternoon Tea Buffet Menus 2026

(This style of menu and the prices quoted below are whereby the food is presented on buffet style 'sharing platters' for guests to help themselves.

The buffet afternoon tea food is served on china platters and cake stands.

If you would prefer a style of afternoon tea whereby the food is served in the middle of small tables where the guests are sitting, then this is feasible but there are additional charges incurred to cover the extra work involved)

Afternoon Tea Buffet Menu One A (Just Cakes)

A selection of;

Handmade Sponge Cakes [G,E,M]

(e.g. Carrot, Raspberry Ripple, Chocolate, Lemon, and Jam & Buttercream)

Assorted Cup Cakes [G,E,M]

Homemade Scones with Clotted Cream and Jam [G,E,M]

£4.75 per person (ex VAT)

Afternoon Tea Buffet Menu One B (Just Sandwiches)

A Selection of Finger Sandwiches [G,E,M,So]

(or Sandwiches and Filled Rolls)

(includes a selection of Meat and Vegetarian fillings)

£3.50 per person for one round (ex VAT)

Afternoon Tea Buffet Menu Two

A selection of Finger Sandwiches [G,E,M,So]

(includes Meat and Vegetarian)

Homemade Scones with Clotted Cream and Jam [G,E,M]

£6.50 per person (ex VAT)

Allergen Codes:

E-Eggs, F-Fish, L-Lupin, M-Milk, Mu-Mustard, P-Peanuts, Se-Sesame, So-Soya, N-Nuts,
G-Gluten+Cereals, C-Celery+Celeryiac, SD-Sulphur Dioxide, MC-Molluscs+Crustaceans

Afternoon Tea Buffet Menu Three

A selection of Finger Sandwiches and Filled Bridge Rolls [G,E,M,So]
(includes meat and vegetarian fillings)

plus

A selection of

Handmade Sliced Cakes [G,E,M]

Assorted Cup Cakes [G,E,M]

Homemade Scones with Clotted Cream and Jam [G,E,M]

£7.75 per person (ex VAT)

Afternoon Tea Buffet Menu Four

A selection of Finger Sandwiches, Filled Rolls and Wraps [G,E,M,So]
(includes meat and vegetarian fillings)

plus

A selection of **2 savoury items** from the lists on the following pages

plus

A selection of

Handmade Sliced Cakes [G,E,M]

Assorted Cup Cakes [G,E,M]

Homemade Scones with Clotted Cream and Jam [G,E,M]

£9.75 per person (ex VAT)

Afternoon Tea Buffet Menu Five

A selection of Finger Sandwiches, Filled Rolls and Wraps [G,E,M,So]
(includes meat, fish and vegetarian fillings)

plus

A selection of **4 savoury items** from the lists on the following pages

plus

A selection of

Handmade Sliced Cakes [G,E,M]

Assorted Cup Cakes [G,E,M]

Homemade Scones with Clotted Cream and Jam [G,E,M]

£11.75 per person (ex VAT)

Allergen Codes:

E-Eggs, F-Fish, L-Lupin, M-Milk, Mu-Mustard, P-Peanuts, Se-Sesame, So-Soya, N-Nuts,
G-Gluten+Cereals, C-Celery+Celeriac, SD-Sulphur Dioxide, MC-Molluscs+Crustaceans

Afternoon Tea Buffet Menu Six

A selection of Finger Sandwiches, Filled Rolls and Wraps [G,E,M,So]
(includes meat, fish and vegetarian fillings)

plus

A selection of **6 savoury items** from the lists on the following pages

plus

A selection of

Sliced Cakes, Cup Cakes, and Homemade Scones with Clotted Cream and Jam [G,E,M]

£13.50 per person (ex VAT)

Afternoon Tea Buffet Menu Seven

A selection of Filled Focaccia Breads, Bagels and Wraps [G,E,M, So]
(includes meat, fish and vegetarian fillings)

plus

A selection of **8 savoury items** from the lists on the following pages

plus

A selection of

Assorted Mini Cakes [G,E,M,N]

Mini Scones with Clotted Cream and Jam

Mini Battenberg

Mini Macaroons

Cocktail Fruit Tartlets and Assorted Mini Choux Buns

£16.50 per person (ex VAT)

AHM Catering Experience, 16a Soundwell Road, Bristol, BS16 4QH

For more information please call;

0117 957 6942 / 07967 511870 (Hannah)

or e-mail ; hannah@ahmcatering.co.uk www.ahmcatering.co.uk

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Afternoon Tea Buffet Menu Eight

A Selection of Finger Sandwiches, Bagels and Wraps [G,E,M,F,MC]
(to include meat, fish and vegetarian fillings)

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Assorted Bite Size canapés to include:

Rare Beef on a Miniature Yorkshire Pudding, with Horseradish Sauce [G,M]

Parma Ham, Roquette and Olive on Ciabatta [G,M]

Smoked Salmon Tartar with Crème Fraiche on Brown Bread [G,E,F]

Tiger Prawn and Avocado Blinis [G,E,MC]

Brie, Grape and Plum Chutney Crostini (V) [G,M]

Mediterranean Vegetable Tartlet topped with Parmesan Cheese (V) [G,M]

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Mini Scones with Clotted Cream and Jam

Assorted Mini Cakes

Bite Size Rocky Road and Chocolate Brownies

Mini Battenberg

Mini Macaroons

Cocktail Fruit Tartlets and Assorted Mini Choux Buns

[All Include G,E,M,N]

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Bowls of Fresh Strawberries
(with Sugar and Double Cream) [M]

£18.95 per person (ex VAT)

Plates and napkins are included with all menus

- Please inform us of any allergens / special dietary requirements
- Gluten free / dairy free sandwiches, savoury items and cakes can be provided on request. Please note that there is a £2.70 surcharge per person for Gluten / dairy free

Allergen Codes:

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Meat Savoury Items

Sausage Rolls [G,E]

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Mini Pork Pies and Scotch Eggs with Branston Pickle [G,E]

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Sweet Chilli Chicken Sticks

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Chicken & Mixed Pepper Brochette with a Lemon & Tarragon Mayonnaise Dip (G/F) [E,Mu]

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Honey Roasted Sausage Meat and Bacon Lattices [G,E]

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Pigs in Blankets [G,E,SD]

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Chicken Satay [N]

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Miniature Yorkshire Puddings with Pastrami Beef and Horseradish [G,M]

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Cocktail Sausages served in a Yorkshire Pudding [G,E,M]

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Charentais Melon wrapped in Parma Ham

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Sausage Turnovers and Cheese and Ham Turnovers [G,E,M]

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Red Thai Chicken Skewers with Sweet Chilli Sauce [So,Se]

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Pork, Apple and Sage Rolls [G,E,M]

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Tandoori Chicken Sticks with Tzatziki Sauce [M]

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Chicken Piri Piri Skewers

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Chicken and Vegetable Gyozas with Curry Mayonnaise [C,So,E,Mu]

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Chicken and Chorizo Skewers with Pesto Mayo [E, Mu]

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Cajun Chicken Sticks with Salsa

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Sausage Meat and Chorizo Rolls [G,E,M]

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Pulled Pork Buffet Rolls [G,E]

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Parma Ham, Mozzarella and Basil Sticks with Balsamic Syrup [M]

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Fish Savoury Items

Flaked Salmon with Dill Creme Fraiche Crostini [F,M,G]

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Prawn Marie Rose Vol-au-Vents, topped with Paprika [MC,G,E]

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Smoked Salmon Blinis with Cream Cheese, topped with Tartar Sauce and Dill [G,E,F]

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Prawn and Avocado Blinis, topped with Dill [MC,E,G]

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Tiger Prawn, Olive and Sun Dried Tomato Skewers with Sweet Chilli Sauce [MC]

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Tuna and Sweetcorn Mayonnaise Vol-au-Vents, topped with Dill [F,G]

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Smoked Salmon Crostini's with Tartar Sauce and Asparagus [G,M,F,E,Mu]

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Vegetarian Savoury Items

Bite Size Quiche Selection [G,E,M]

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Vegetable Crudities (Vegan) with Thousand Island Dip [E,Mu]

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Margherita French Stick Pizza [G,E,M]

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Vegetable Samosas and Spring Rolls with Curry Mayonnaise [C,So,Se,E,Mu]

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Tricolor Sticks [M]

(Cherry Tomato, Mozzarella, Pesto and Olive Skewers)

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Vegetarian Savoury Tarts

(filled with Asparagus, Sundried Tomato and Mushroom) [G,M]

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Sun blaze Tomato, Mozzarella and Pesto Ciabatta Crostinis [G,M]

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Crushed Pea, Feta and Red Pepper Turnovers [G, E,M]

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Cheese and Fresh Pineapple Skewers [M]

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Beetroot and Feta Turnovers [G,M]

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Brie and Grape Skewers [M]

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Spinach, Feta and Olive/Tomato, Mozzarella and Red Pepper French Stick Crostini's [G,M]

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Egg Mayonnaise Vol-au-Vents, topped with Paprika [G,E,Mu]

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Three Cheese and Spring Onion Turnovers with Red Pepper [G, E,M]

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Brie and Cranberry Wontons [G,M]

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Spinach Pakora and Onion Bhajis (Vegan) with Tzatziki Dip [M,E]

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Green Vegetable Gyozas [G, Se, So]

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Red Pepper and Goats Cheese Pizza (V) [G,M]

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Breaded Cream Cheese Jalapenos with Salsa [G,M]

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Asparagus and Crème Fraiche Vol-au-vents, topped with Paprika [G,M]

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Breaded Mozzarella Sticks [G,M]

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Cherry Tomato, Feta and Pesto Puffs [G,M]

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Kale, Feta and Sundried Tomato Egg Bites [E,M]

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Asparagus, Feta and Red Pepper Frittata Muffins [G,M]

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Vegan Savoury Items

Vegan Sausage Rolls (Vegan) [G]

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Vegan Red Pepper Pizza Slices (Vegan) [G]

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Spinach Pakora and Onion Bhajis (Vegan)

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Moroccan Cous Cous on a Courgette Base (Vegan) [G]

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Cherry Tomato, Olive and Artichoke Skewers (Vegan)

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Vegetable Crudities (Vegan)

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Sweet Potato Falafel Bites with Humous Dip (Vegan) [C]

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Mini Vegan Roll Selection (Vegan) [G, C]

Includes 3 flavours; Moroccan Style bean Lattice, Sweet potato curry bites, Mini vegan sausage Rolls

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Vegetable Gyozas (Vegan) [C,So,Se]

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Vegetable Samosas and Spring Rolls (Vegan) [C,So,Se]

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Smashed Pea and Lemon Bites (Vegan)

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Additional Items List 2026

Tea and Coffee

Tea and Coffee (instant coffee, includes decaf)	£2.50 per serving
Tea, Coffee (instant, includes decaf) and Biscuits [G,E]	£3.00 per serving
Tea and Coffee (percolated coffee) (includes decaf, herbal and fruit tea selection)	£3.00 per serving
Tea, Coffee (percolated) and Biscuits [G,E] (includes decaf, herbal and fruit tea selection)	£3.50 per serving

Other Beverages

Selection of Fruit Juices (e.g. Orange, Apple, Cranberry)	£2.95 per litre
Selection of Cordials (e.g. Elderflower, Mixed Berries)	£4.50 per bottle
Sparkling Grape Juice	£4.85 per bottle
Assorted 500ml Bottles (e.g. Coke, Diet Coke, Sprite, Fanta)	£2.00 per bottle
Assorted Canned Drinks (e.g. Coke, Diet Coke, Sprite, Fanta)	£1.10 per can
Mineral Water - 500ml	£1.50 per bottle
Mineral Water - 1 litre	£2.95 per bottle
Prosecco	£15.00 per bottle
Red / White / Rose Wine	£12.95 per bottle
Bottled Lager	£3.75 per bottle

➤ Additional Beverage items can be provided on request

Glass hire is available at 26p per glass (ex VAT), we take away dirty so no need to wash up

Fruit / Cheese

Finger Fruit Bowl (to include Bananas, Apples, Satsumas, Pears and Grapes)	£1.40 per person
Sliced Fruit Platter (Slices of Pineapple, Melon and Strawberries with Grapes)	£2.65 per person
Exotic Fresh Fruit Platter with Honey Crème Fraiche [M] (to include Pineapple, Melon, Kiwi, Mango and Strawberry)	£3.15 per person
Fresh Strawberries and Cream [M]	£3.50 per person
Mixed Summer Berries	£3.65 per person

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Exotic Fresh Fruit Kebabs with Chocolate Dipping Sauce [M] £4.20 per person
(to include Pineapple, Melon, Kiwi, Strawberry)

A Selection of English and Continental Cheeses £4.00 per person
with Soft Fruit Garnish, Celery [C], Grapes and Biscuits [G,E,M]

Notes

Equipment

- The prices quoted include all the relevant equipment e.g. plates, cutlery, paper napkins, cups, saucers, urns etc.
- Table linen can be provided and will be quoted for on request.
- Glass hire can be quoted for on request

Dietary Requests

- We are able to cater for special dietary requirements, please inform us of any special requests and allergenic details when booking.
- Gluten free sandwiches, savoury items and cakes can be provided on request. Please note that there is a £2.70 surcharge per person for Gluten free.

Delivery

- We aim to deliver food approximately 30 - 60 minutes prior to the time you want to eat so please advise us of your event timings when booking
- The food will arrive on serving / presentation platters ready to serve or can be served in individual boxes if preferred (please state at time of booking)
- A delivery /collection charge will be applicable to your order. The charge will depend on the delivery address.

Booking / payment

- We require a £50.00 deposit to confirm a booking, the balance is due on the event day
- Payment can be made by cheque (payable to AHM Catering Experience), cash or by bank transfer (09-06-66, 42260392, A/C Name is 'AHM Catering Experience') or you can phone our office with your credit/debit card details to make payment.

Other Items

- AHM can provide a wide range of food and beverage items, the menus / drinks enclosed are our standard items but please don't hesitate to ask if you would like something not listed or if you would like your favourite foods included in your menu.

Staff

- AHM can provide waiting staff to look after your guests and to clear up - the price for staff is £17.50 per person per hour (minimum of 2 hours).

VAT

- All prices quoted will be **subject to VAT** at the standard rate

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AHM Catering Experience, 16a Soundwell Road, Bristol, BS16 4QH
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